



Sample Set Menu

Starters

Soup Of The Day (VE/V)

Served with crusty bread

Cullen Skink

Served with crusty bread

Chef's Terrine

Toasted sourdough, piccalilli

Drambuie Crayfish Prawn Cocktail

Brown bread and butter

Tomato Bruschetta (V)

Toasted sourdough, balsamic glaze

Mains

Highland Venison Haunch

Potato gratin, roast carrots, dark chocolate jus

Isle of Skye Scallops

Wasabi dressed salad

Loch Eishort Mussels

White wine and garlic cream sauce, fries, crusty bread

Fish and Chips

Tartare sauce, lemon

Please note all our website menus are samples and our dishes change regularly.

Allergens and dietary requirements: *If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds.*

GF = Gluten Free; GF Gluten-Free option available; VE = Vegan; V = Vegetarian*

There is a discretionary 12.5% service charge on all orders.



THE BROADFORD

HOTEL

Catch of the day

Seasonal garnish

Pork Belly

Sauteed potato, stir-fried pepper and onion, cider sauce

Chef's Gnocchi (V)

Chef's Risotto (V/VE)

Dessert

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Broadford Cheesecake

Chef's Pannacotta

Trio of Scottish Ice Cream

Selection of Scottish Cheeses

Oat cakes, chutney, grapes

2 Courses £45.00

3 Courses £55.00

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